

# Grilled Cabbage Caesar

Serves 4-6 | 15 minutes prep + 20 minutes cook time

In case you forgot, cabbage is my favorite vegetable, and this simple but impressive salad provides yet another reason why it should be yours, too. Cut into wedges and grilled, it softens but retains a little crunch (if you're not grilling you can roast the wedges in the oven). And while I like to chop the grilled cabbage into more manageable pieces, serving them intact drizzled with the creamy dressing, draped with anchovies, and dotted with crispy croutons makes the salad imminently instagrammable.

**½ head green cabbage**

**2-3 slices rustic bread**

**¼ cup Duke's mayonnaise**

**½ teaspoon Burlap & Barrel  
purple stripe garlic\***

**1 tablespoon Red Boat fish  
sauce**

**1 tablespoons wine vinegar**

**4 tablespoons extra virgin olive  
oil, divided**

**6-8 oil-packed anchovy filets  
cut into ½ inch pieces**

**Kosher sea salt to taste**

**Step 1** Cut the cabbage into 4 wedges, keeping the core intact so they hold together. Set them on your grill directly over the coals and cook until nicely browned, about 5 minutes per side. (Or lay them on a lightly oiled sheet pan and roast at 400F for about 20 minutes, turning them over after 10 minutes.) Remove from the grill and chop coarsely (chop the core, too, but into smaller bites).

**Step 2** Grill the bread until browned on both sides. Remove from the grill, cut into bite-sized pieces, and toss with 1 tablespoon of olive oil.

**Step 3** Make the dressing by stirring together the mayo, garlic powder, fish sauce, vinegar, and remaining olive oil.

**Step 4** Toss the chopped cabbage with the dressing, anchovies, and croutons. Taste and add salt if needed.

\*substitute 2-3 cloves finely  
chopped fresh garlic